



Soils and Vines

Vineyards are located at an altitude of 850m above sea level on a north facing hillside. Sustainable viticulture. Calcareous soils with sandy loam texture allowing a good water infiltration and good aeration suitable for indepth development of the roots. 27 to 43 year old vines. Low yield of 1kg per vine or 7HL/Ha.



Grape Variety

Bobal



Vinification

Selection of the grapes in the vineyard during harvest in crates of 15kg. The grapes are cooled to 4C for 24 hours. Fermentation in stainless steel tanks of 10.000L. The cap is submerged very gently during fermentation. Total period of fermentation and maceration is 26 to 34 days. Only free run wine is used. Barrel aging for 12 months in carefully selected French oak barrels of 225L (35% new and 65% second and third year).

